

Magazine Feature Section

GIFTS FOR BRIDES

BY EDNA EGAN.

THOSE of us who embroider at all well have fallen into the habit of giving embroidered articles on every occasion demanding a gift, and a well liked habit it is.

Handwork of this kind always, to the appreciative person, means hours of that most valuable thing, time, and not merely a sum of cold money handed out.

Usually, we do not present people for whom we have little regard with a piece of handwork. Is it not so? And when we have acquired the habit of "handwork gifts," our friends fall into the habit of expecting them, and especially to the woman who has little skill or little time for hand embroidery is a gift of this kind welcomed eagerly.

Really new ideas in embroidery are scarce, and because some of us embroiderers have what might be called "imagination," there comes the desire to occasionally give something that is just a little different from the regulation embroidered gift, not only in design, but in the article itself.

For this very reason one or two searching embroiderers have lately taken to making petticoat flouncies.

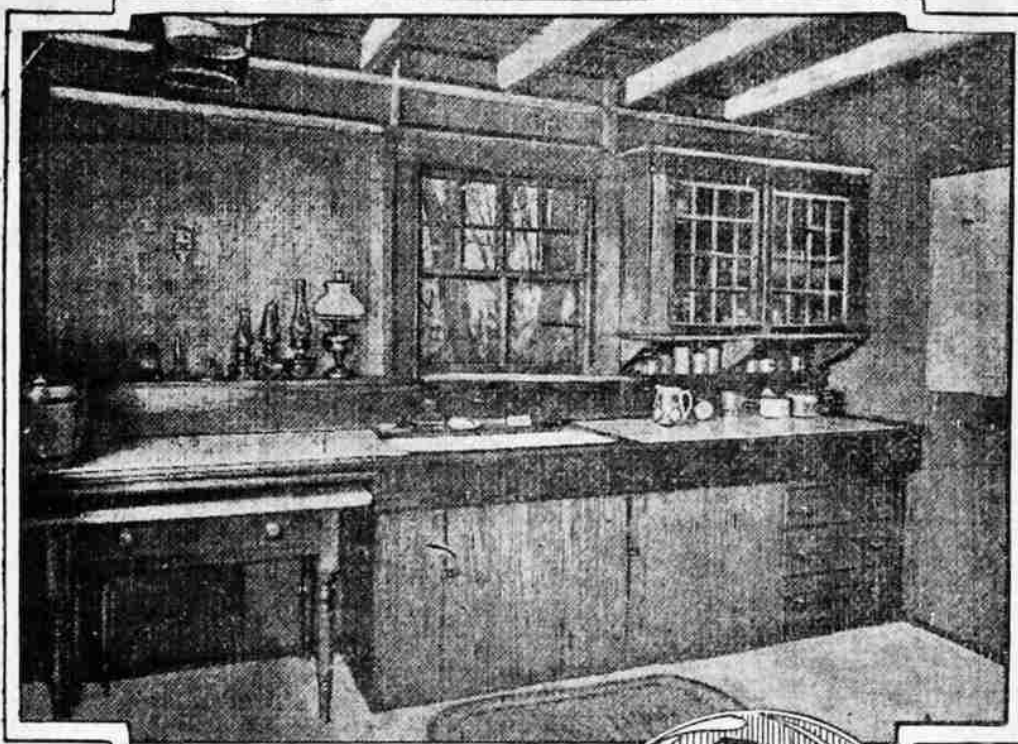
One can't say that they are brand new, so far as the idea is concerned, but certain it is that the idea is new to most people.

It is one of the good things that has been unaccountably overlooked for some time after it was born, and embroiderers are only now coming to see what a really good suggestion it is.

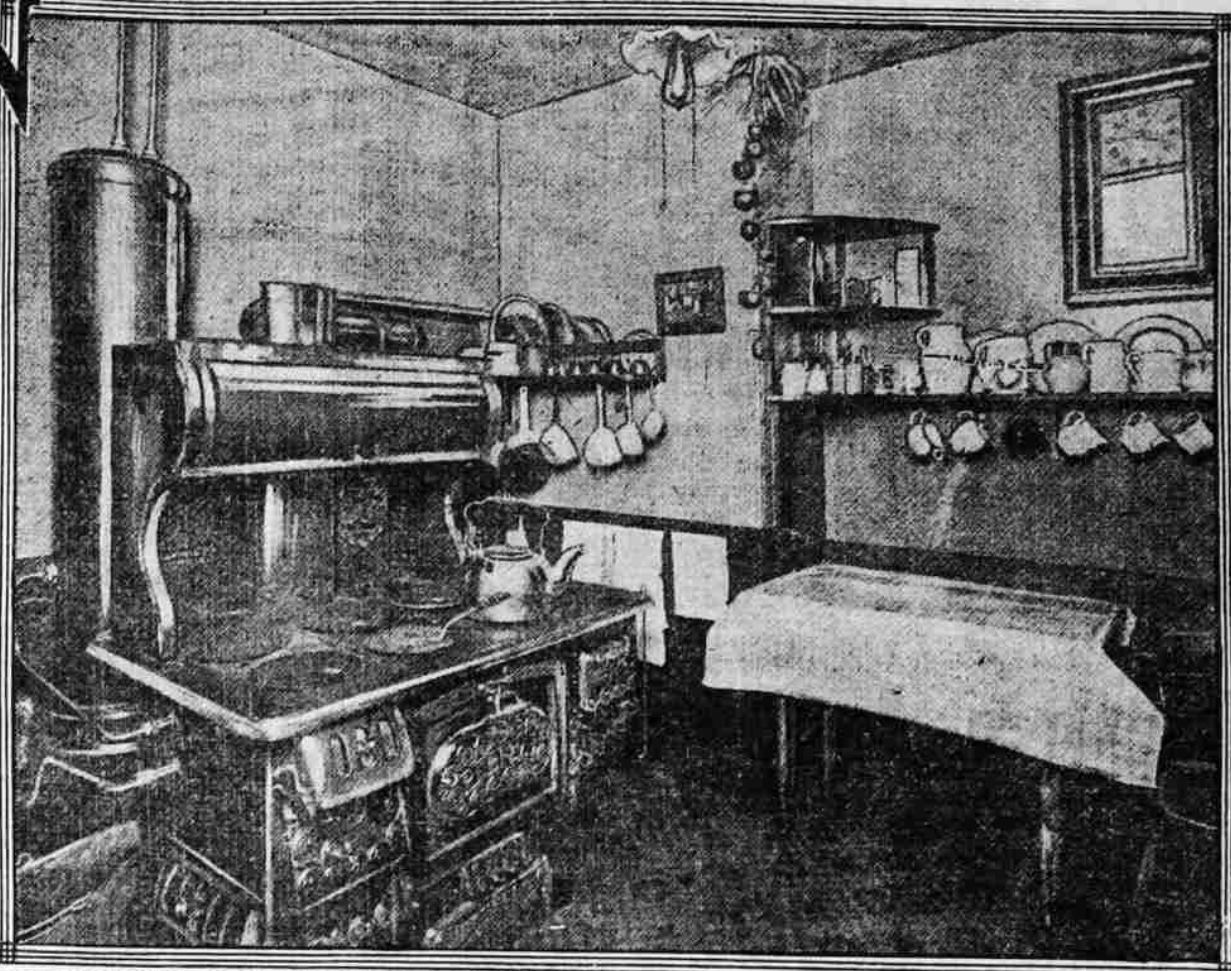
The flouncing will be welcomed by any woman, young or old, but it will be particularly liked by the bride-to-be. You can give her only enough for one underskirt, or you can embroider for her several yards of it, so that she can use it upon an entire set of underwear or upon more than one underskirt.

It may be wide or it may be narrow or it may be just that happy medium that will do for any number of things.

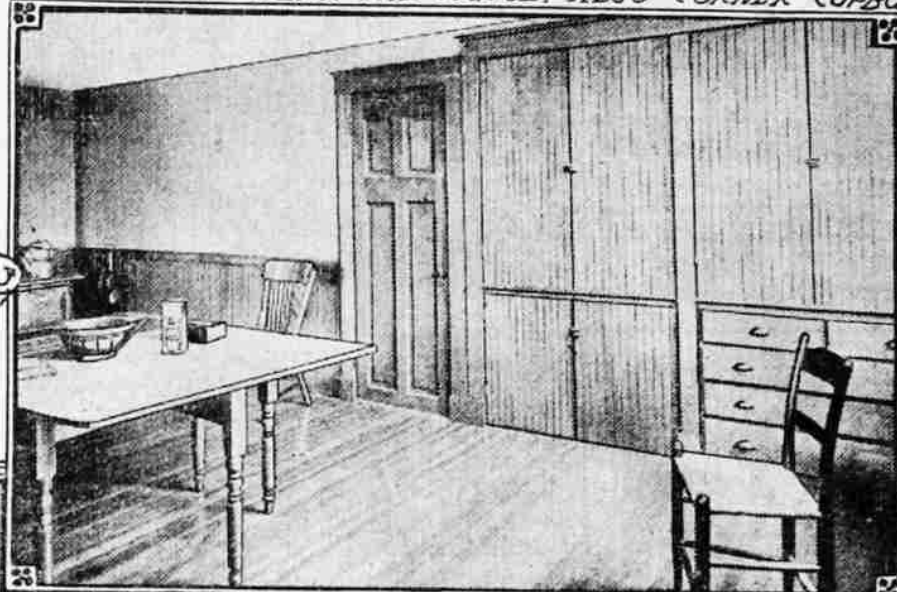
MAKE the KITCHEN CONVENIENT



CONVENIENT ARRANGEMENT OF SINK, CUPBOARD, BREAD SHELF UNDERNEATH WHICH KITCHEN TABLE MAY BE PUSHED WHEN NOT IN USE.



KITCHEN SHOWING A CONVENIENT ARRANGEMENT OF SAUCERS WITH NOVEL RACK FOR POT COVERS NEAR THE RANGE, ALSO CORNER CUPBOARD FOR SEASONINGS, CEREALS.



CONVENIENT ARRANGEMENT OF CUPBOARDS AND BUILT-IN DRAWERS FOR KITCHEN.

EMBROIDERY

SMALL pieces of embroidery can often be done without hoops, but even the most skillful embroiderer would better use them for the larger pieces. They keep the work from drawing, and in doing color work they are an aid in shading, for an embroiderer cannot observe and match the different colors properly if she is obliged to hold her work in her hand.

Embroidery hoops may be made at home by taking two wooden hoops, one the least larger than the other (flexible wood may be curved and tacked in place with the smallest-size nails) and then winding both of them smoothly and tightly with narrow strips of white cotton cloth or white tape, until one hoop just fits over the other.

A very pretty sandwich tray can be made by using a round dolly and when it begins to harden after dipping in the parowax turn up the edge all the way around about an inch.

THE KITCHEN



Bye Cakes.
One cup rye meal, 1 cup white flour, 1 tablespoon butter, 1 tablespoon sugar, 1 teaspoon salt, 2 level teaspoons baking powder. Mix soft with milk, roll 1/2 inch thick and cut in circles. Bake in quick oven.

Brown Bread.
One cup wheat flour, 2 cups Indian meal, 1/2 cup molasses, 1 pint sour milk or buttermilk, 1 teaspoon baking soda and a little salt. Steam from 2 to 4 hours.

Scalloped Eggs.
Slice 6 or 8 eggs and put in a pudding dish with 1 pint of sauce made of cream or soup stock, and season with salt, pepper and parsley. One or 2 tablespoons grated cheese is often put in the sauce. Sprinkle with bread crumbs and brown in the oven.

Lemon Pie.
Three lemons, 1 cup raisins, 4 eggs, 1 cup sugar, 1 1/2 cups boiling water. Chop fine raisins, pulp of 3 lemons and rind of 1. Squeeze juice of 2 before chopping. This makes 3 pies and 1/2 makes 2 pies. Bake with 2 crusts.

Oyster Rarebit.
Parboil 1 cup oysters (trimmed) in their own liquor and drain. Add to the oyster liquor 2 tablespoons butter, 1/2 pound mild cheese, grated, salt and pepper to taste. When the cheese is melted add 2 or 3 well-beaten eggs and when the mixture is smooth add the oysters. Serve at once.

Merry Widow Sandwich.
Put a frying pan on stove, greased with butter, size of English walnut. Allow the butter to melt, then add 1 small onion chopped fine, 1/4 cup of finely cut cheese, 2 eggs, salt and pepper to taste. Place on fire and stir until eggs are cooked. Serve on thin slices of buttered bread. This makes three sandwiches.

A New Club Sandwich.
Two slices of freshly-made toast, between which put a leaf of lettuce with a spoonful of mayonnaise dressing; a thin slice of tongue, and a few strips of Spanish sweet peppers. This is an original and most delicious recipe.

Pa's Delight.
Take red peppers, cut in halves and remove seeds; make a batter of 1 egg, 2 tablespoons of milk, 1/2 teaspoonful of cream tartar, 1/4 cup of flour, cut kernels from 2 ears of corn; mix all together, put an oyster in shell of pepper and fry in batter.

Eggs Colombo.
Toast round slices of bread; butter and spread each piece with 1/4 inch thick layer of any minced and highly seasoned meat; have ready shelled hard-boiled eggs, place small end down in the center of the meat for each person to be served. Pour over it a white sauce and serve hot with tomato ketchup.

Chocolate Delights.
One-quarter cup butter, 1 cup sugar, 1/2 cup milk, 2 eggs, 1/4 square chocolate, 1/4 teaspoonful baking powder, flour enough to roll out thin, 1/2 cup cleaned currants.

Cream the butter, add sugar, milk, eggs and chocolate, melted. Sift the baking powder with 1 cup flour and add to other ingredients; then add enough more flour to roll out. Next work in the currants with the hands. Roll thin and cut out with cookie cutter. Place a raisin in the middle and bake from 10 to 20 minutes.

Pease Pudding.
Soak 1 pint of split peas over night. The next day tie them loosely in a

cloth and boil 2 1/2 hours. Then drain and mash fine, add salt and pepper, 1 egg, 2 ounces of butter. Beat well together, tie tightly in a floured cloth and boil for an hour. This is quite nice served as you would a vegetable.

Sweet Potato Croquettes.
Boil potatoes rapidly in very little water and lot of salt. Mash and season, add one-half cup of cream, piece of butter. Roll into croquettes. Roll in beaten egg and bread crumbs, fry in hot fat, adding one teaspoon of water to egg until thoroughly mixed.

Croquettes.
Crusts are used in cream soups and afford an excellent way for using stale bread. Cut stale bread in one-half inch slices and remove the crusts. Spread thinly with butter. Cut slices in one-third inch cubes, put in a shallow pan and bake until delicately brown, stirring occasionally and watching carefully that the crumbs may brown evenly. If you are tired of cube-shaped pieces, by way of variety cut the buttered one-third inch slices into strips, making small finger shaped pieces, which, when browned in the oven are called Imperial sticks.

Spaghetti a la Italienne.
Get 1 pound of spaghetti, 10 cents' worth of mushrooms (dried) and a piece of parmesan cheese at a grocery store. First make the gravy; soak half of the mushrooms in a little warm water for about 30 minutes, take a can of tomatoes, salt to taste and a dash of red pepper, and let simmer. Then take a good sized onion, slice fine and fry in a tablespoonful of olive oil till a golden brown. Then add mushrooms and onion and another tablespoon of olive oil to the tomatoes and let cook slowly. Then drop 1 pound of spaghetti in a kettle of boiling water and boil for 30 minutes, drain into a large bowl and pour over the sauce; throw some of the cheese (which has been previously grated) on top and serve with the rest of cheese.

The invitation cards bore a color sketch showing a bit of lake and woods.

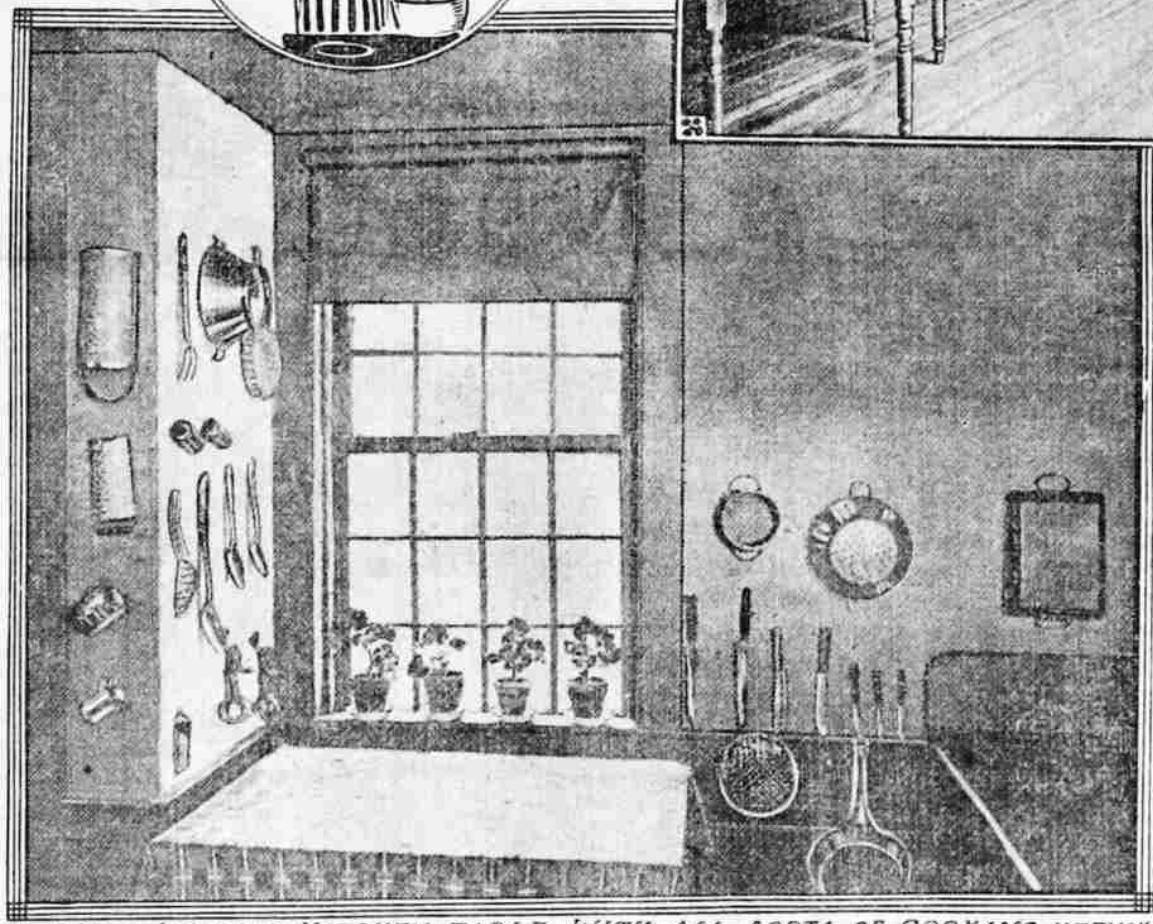
Each guest was presented with a picnic box covered in white paper and over this, quaint valentine illustrations in bright colors had been pasted on all four sides.

Wide ribbon tied the boxes, finished at the top with a big fluffy bow. Wallpaper flowers, birds or butterflies might be cut out in like manner and pasted on such boxes. Decorators used to bring a novelty paper covered with Gibson heads. These could be cut out and pasted on the sides of picnic boxes.

As a dainty souvenir for a house luncheon, or dinner, these boxes would be quite inappropriate, but as a picnic remembrance they were a decided novelty.

A small linen napkin was placed at the top of each luncheon box, and underneath these there were a host of little packages, each wrapped in paraffin and white tissue paper, and tied with baby ribbon.

Two stuffed eggs were placed in a little green nest made of watercress, and the dainty looking dish rested in



A WELL LIGHTED KITCHEN TABLE WITH ALL SORTS OF COOKING UTENSILS WITHIN EASY REACH.

AN ORIGINAL PICNIC LUNCHEON

BL LUCILLE DAUDET.

A VERY conventional hostess sent me an invitation to a luncheon picnic last week.

She had never been known to favor anything so informal, for her dinner parties during the winter are painfully stiff.

We, her guests, could hardly picture her fat and auster butler serving things to eat in a grassy meadow, or imagine a typical picnicer's ham-sandwich reposing on one of the plates of our hostess's solid silver service.

However, the affair turned out to be the most original picnic we had ever attended, and our hostess proved herself a remarkable woman, by dropping her drawing room dignity and entering into the informality with a zest.

The invitation cards bore a color sketch showing a bit of lake and woods.

Each guest was presented with a picnic box covered in white paper and over this, quaint valentine illustrations in bright colors had been pasted on all four sides.

Wide ribbon tied the boxes, finished at the top with a big fluffy bow. Wallpaper flowers, birds or butterflies might be cut out in like manner and pasted on such boxes. Decorators used to bring a novelty paper covered with Gibson heads. These could be cut out and pasted on the sides of picnic boxes.

As a dainty souvenir for a house luncheon, or dinner, these boxes would be quite inappropriate, but as a picnic remembrance they were a decided novelty.

A little box which just covered it. Then there was an individual cold squab for every member of the party. Stuffed tomatoes made a delectable salad which had not grown soggy in the trip from town.

The drinkables were grape juice and coffee. The latter was not served from a coal black pot charred by a campfire, but each guest had her own small thermos bottle in the lunch box. The grape juice came in small half pint bottles.

There was a tiny tumbler of orange marmalade in each guest's box and another of peanut butter.

Cream cheese, olives and nuts came in their own little packages.

Perhaps the sandwiches were quite the most tempting part of the luncheon.

One of these was filled with a paste of sweetbreads and chestnuts, by par-boiling a pair of sweetbreads in slightly salted water, cooling and chopping them, and adding pepper and salt.

Make a chestnut sauce from any reliable recipe, add the sweetbreads and let it cool in a mold.

Slice, then lay on white bread and cut with a round mold. Sandwiches, known as "sausage surprise," are made by frying some good sausage until it is a delicate brown.

Strain it and chop fine, then mix with enough smooth, tart apple sauce to make a paste. Salt and pepper should be added.

CLEANING AND PRESSING

CARE must be taken in washing gentlemen's white ties to keep them a good color. They may be washed along with laces or fine muslins, but must not come in contact with anything dirty.

After bluing, and still wet, put them through clear starch of a moderate thickness, rather thicker than for ordinary muslins, let the starch soak well through them, and then squeeze out with the hands. Shake them out well, put them between the folds of a towel, and pass them through the wringing machine.

To prepare them for ironing, pull them out well, and roll up from left to right, keeping the muslin the same width all the way along. If there are hems at the ends of the ties, notice which is the right side, and keep the right side inside when ironing.

Cover each tie up as it is prepared, to prevent its becoming dry, until all are finished, and you are ready to iron them.

To iron the ties, take a moderately hot iron, commence at the loose end of the roll, and iron carefully along from one end to the other, unrolling as you go along.

Iron along several times until smooth and glossy, ironing on one side only. Turn over, and it is ready for folding.

First turn down a small piece at the top of the tie, just sufficient to take in the rough edge of the material, and press it down with the iron.

ODDS & ENDS

WHEN making a corset cover that is to be loose fitting and fastened by a drawstring at the top and at the waist line, stitch the shoulder straps to the upper edge of the back of the garment. Do not sew them in front, however, but fasten them either with a button and buttonhole or with a small safety pin. Then when the corset cover is laundered you can unfasten these straps and iron the garment flat, a great convenience.

OFTEN one has a large fishbowl not in use, yet it can be transformed into a beautiful ornament. Fill the bottom with pebbles, cover with leaf mold and plant in it Japanese ferns, which grow only a few inches tall. Pack moss around the plants and water thoroughly. The bowl creates a moisture if covered, nourishing the plants, and it will not be necessary to water the plants more than once every three weeks. Never place in strong sunlight and do not always keep tightly covered.

A TIMELY hint to corset purchasers is that given by a famous corsetiere. She says "It is all in the first putting on of corsets," and for this reason she insists that her patrons shall be laced into the corset by the expert after making the purchase, the corset not to be removed that day until bedtime.

After this she guarantees that the corset will be perfectly comfortable, for the warmth of the body causes the bones to conform to the correct shape of the figure.

IT is difficult to remove dry paint from a material, yet this is recommended: Hold the article over steam until the paint is softened, then rub with a cloth dipped in kerosene. Repeat this until the steam and kerosene remove the stain or until the paint is weak.

and if they are alike, iron along once more.

Lay cloth to be sponged on a table, being sure that it is perfectly smooth. Cover all over with a muslin cloth, wring from very hot water. Roll on a stick carefully, allowing no folds in either goods or muslin. Lay away for one hour.

Press on wrong side with hot iron on a smooth ironing table. Never rub iron across goods, but always with the threads.

To press seams in heavy cloth, wring cloth from hot water, lay on seam, rub iron over, remove cloth, and press well until dry by setting the iron on the seam, pressing, then lifting the iron to press the next section, never moving the iron along the seams.

FOR the restful outdoor living room greens and browns or willow in natural color are preferable to the willow furniture painted a dead white.

Some people prefer porch furniture of wood instead of willow, and there are complete sets that are light in weight and attractive in appearance. A stationary porch seat built against the wall and fitted with a tufted cushion or with pillows is a serviceable addition.

Next to the question of seats in the furnishing of the outdoor room comes the question of tables. At least one table that can be used for both work and play should be provided. If it is of good size and fitted with a lower shelf it may be used for books, afternoon teas, card playing and for even an occasional outdoor breakfast or luncheon.

A NEW use for the old Chippendale sideboards, that are now considered too small to serve in the capacity for which they were originally intended, is to convert them into dressing tables, and most attractive and serviceable dressers do they make, with their rows of small drawers at each side and the large space on top for the innumerable silver and ivory jars, boxes and flasks that are so necessary for milady's toilette. A glass top can be fitted for this dresser, if desired, and laid over a cover of fine flannel lace and embroidered linen, or else placed directly upon the wood if it is of particularly handsome marking.

DARNING egg may be a household friend, at least to the mending members of the household.

Darns in sleeves can be much more neatly repaired if the break is stretched over a small black darning egg.

The egg can likewise be slipped into trouser pockets that are torn and make their mending much simpler. A torn place in the crown of a hat or in a portion of trimming can also be repaired quickly by using a darning egg.

When the darning egg cannot be found, for mending purposes the break can be stretched over the top of a small egg cup. Thus held taut it can be neatly darned. This is particularly good for holes in lace, which must be repaired by working as nearly as may be in the mesh stitches.